



little apple
TREATS

Little Apple Treats

Whole Apple Vinaigrette

Our simple vinaigrette recipe: make some on Monday and use it all week!

- 1/2 cup Apple Cider Vinegar (*Our Original, Blood Orange + Meyer Lemon or Tarragon + Anise Hyssop are all delicious!*)
- 3/4 cup good olive oil
- 1 tbsp Dijon mustard
- 1 large shallot
- 1 small apple, peeled and chopped into chunks
- salt + pepper to taste

Blend it all together in a blender or food processor. Makes 1.5 cups.

Store in the fridge for up to 5 days and use to make all sorts of yummy seasonal salads.

We use a high speed blender (like a Vitamix) to mix this together. You can use a food processor, but it will be a bit more broken and less blended. It will still taste great though!